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TEMPERATURES REQUIRED FOR SAFELY STORING PERISHABLE FOODS

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Robert A. Taft Sanitary Engineering Center
Cincinnati, Ohio

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Milk and Food Research Program

Presented at the Laboratory Section, American Public Health Association
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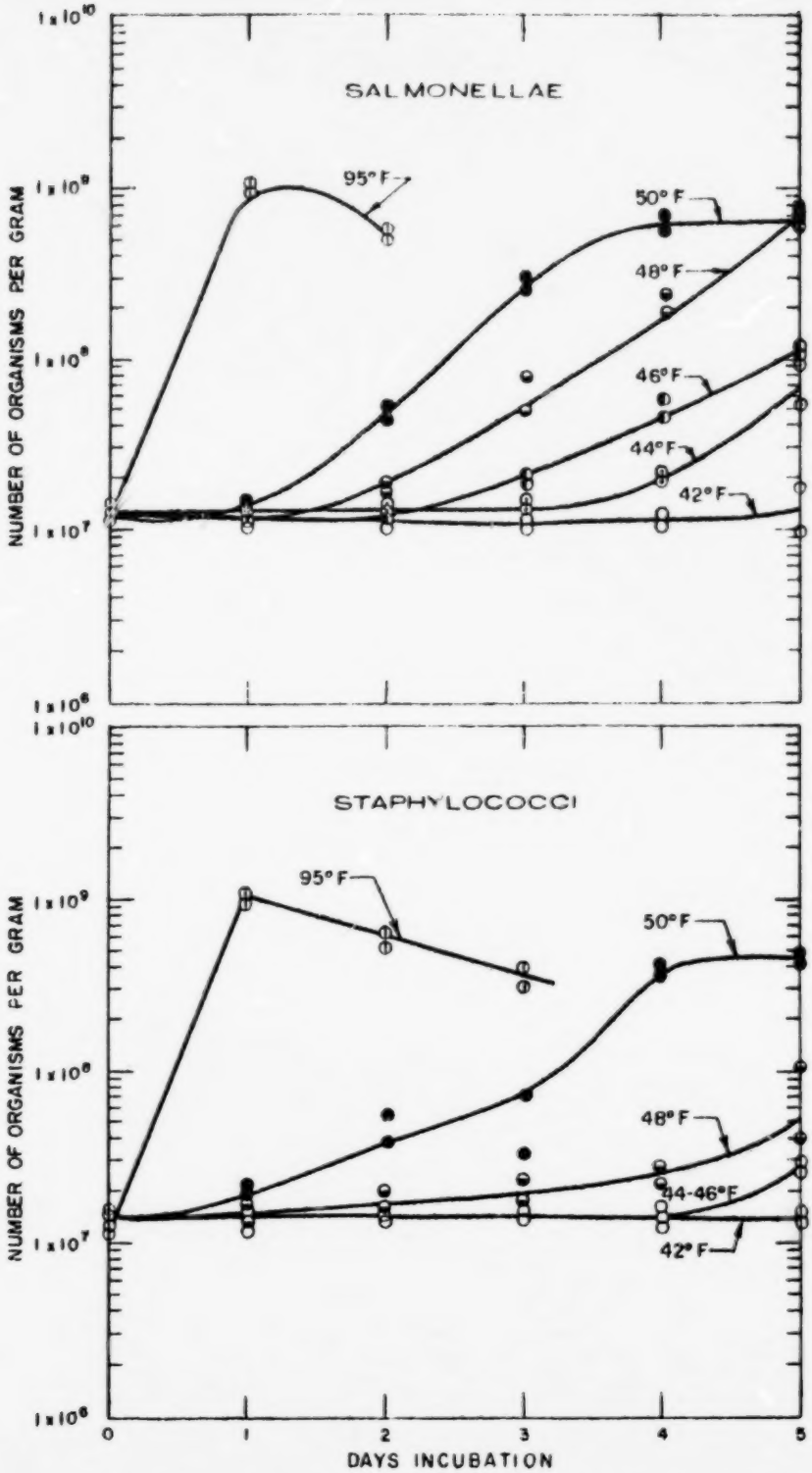
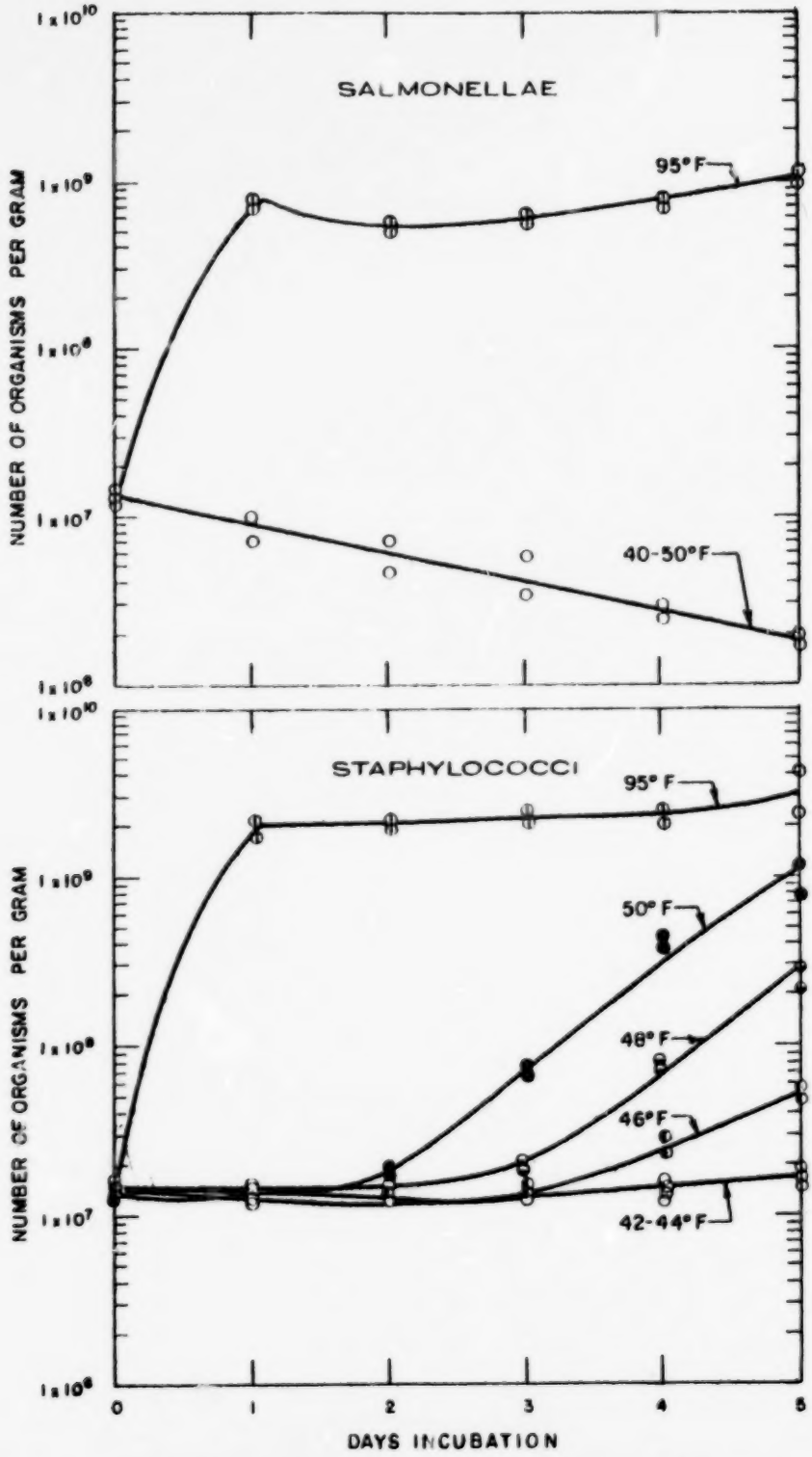


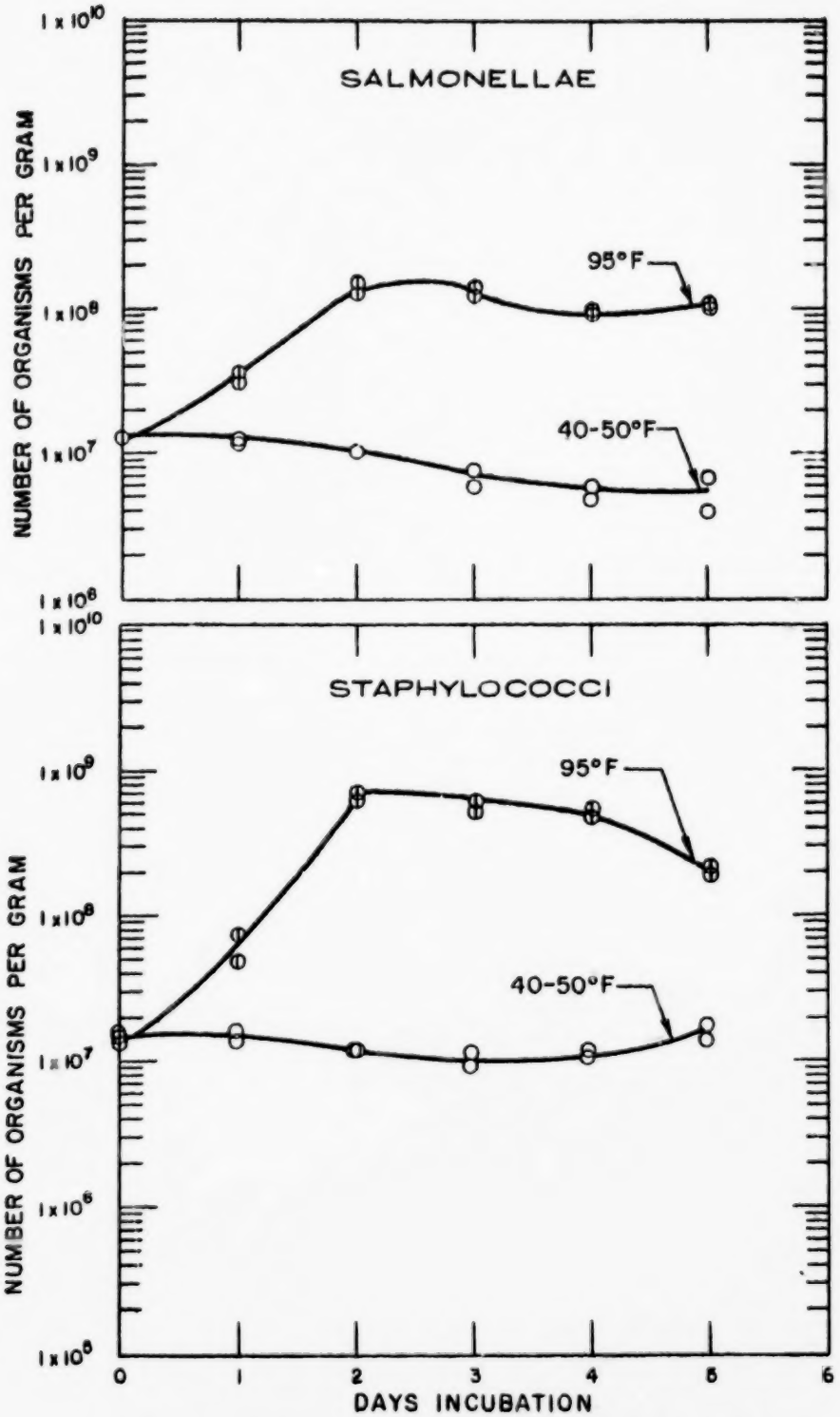
GROWTH OF SALMONELLAE AND STAPHYLOCOCCI IN CHICKEN A LA KING INCUBATED AT VARIOUS TEMPERATURES

FIGURE 1



GROWTH OF SALMONELLAE AND STAPHYLOCOCCI IN CUSTARD INCUBATED AT VARIOUS TEMPERATURES

FIGURE 2



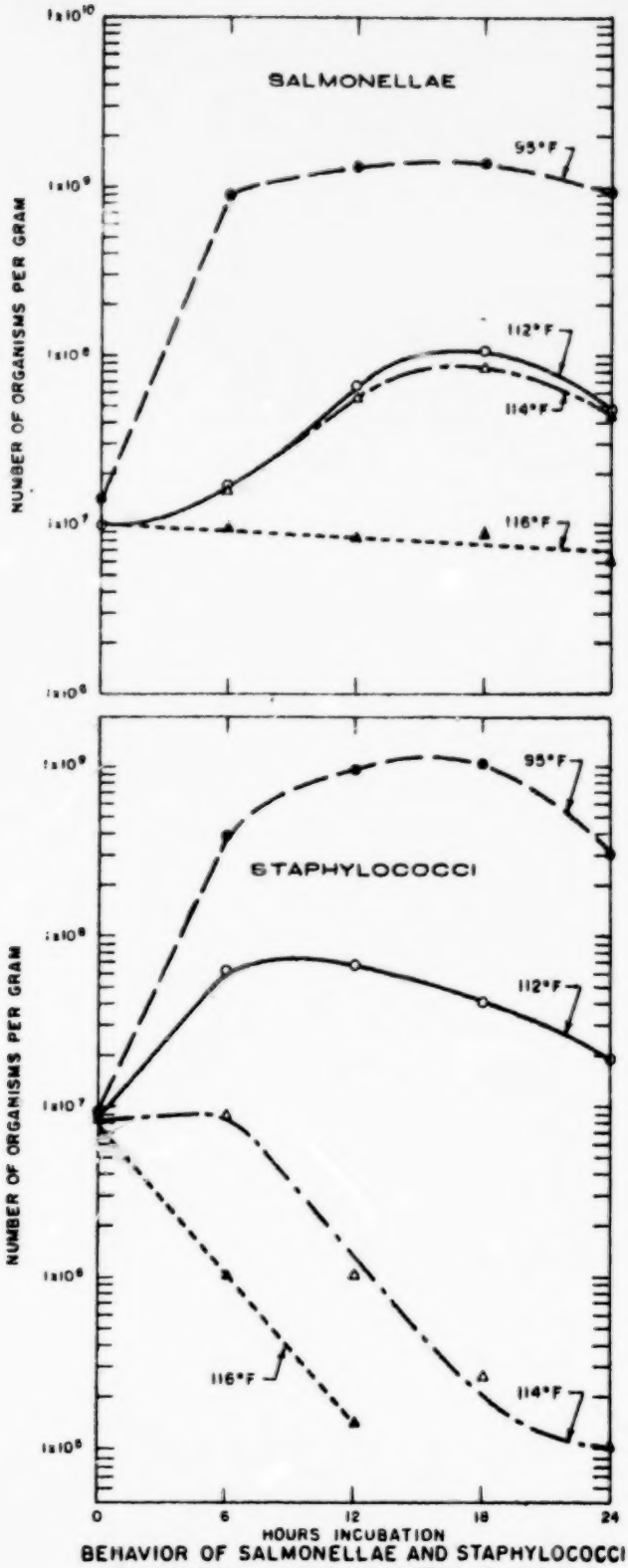
GROWTH OF SALMONELLAE AND STAPHYLOCOCCI IN HAM SALAD AT VARIOUS TEMPERATURE

FIGURE 3

Table 1.

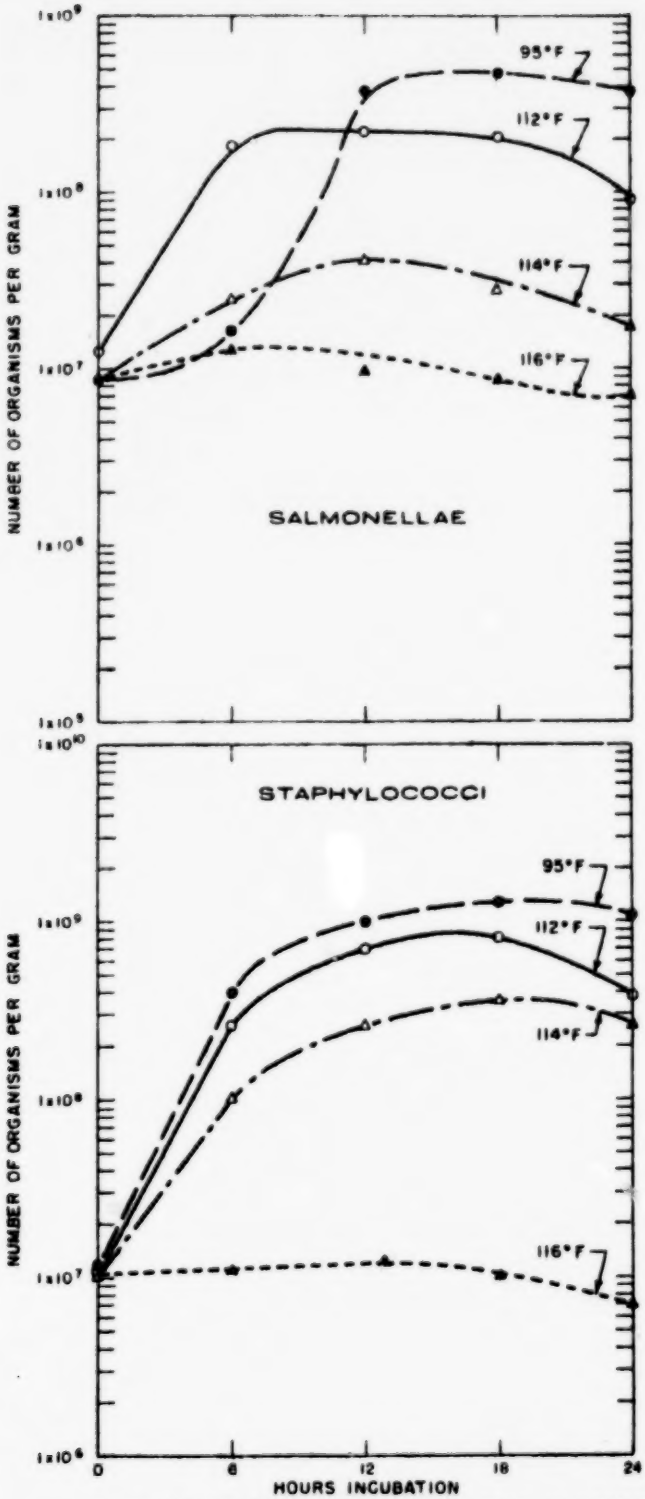
REFRIGERATION TEMPERATURES PREVENTING THE GROWTH OF SALMONELLAE AND STAPHYLOCOCCI IN READILY PERISHABLE COOKED FOODS

Storage temperature in °F	Days of food storage without growth
50	1
48	2
46	3
44	4
42	5+
40	5+



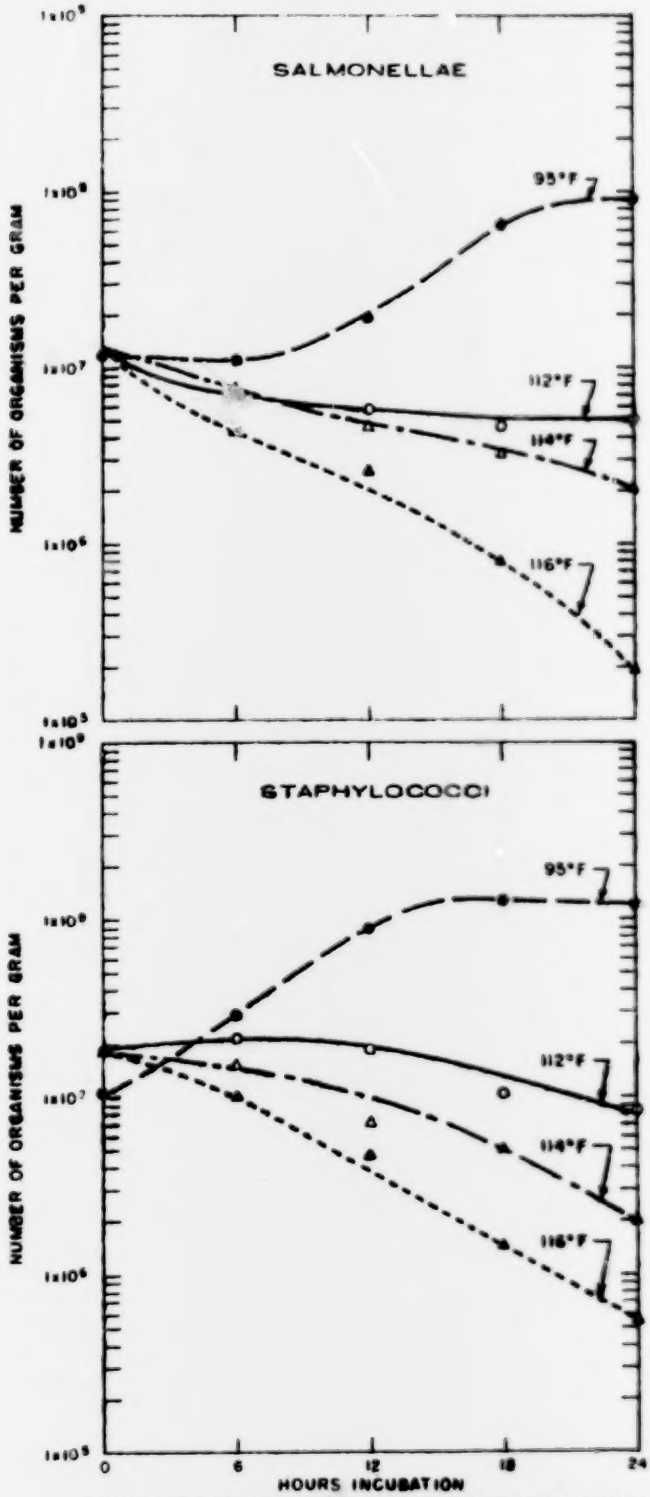
BEHAVIOR OF SALMONELLAE AND STAPHYLOCOCCI IN CHICKEN A LA KING INCUBATED AT VARIOUS TEMPERATURES

FIGURE 4



BEHAVIOR OF SALMONELLAE AND STAPHYLOCOCCI IN CUSTARD INCUBATED AT VARIOUS TEMPERATURES

FIGURE 5



BEHAVIOR OF SALMONELLAE AND STAPHYLOCOCCI IN HAM SALAD INCUBATED AT VARIOUS TEMPERATURES

FIGURE 6